



Set Menu

Three choices of 3 course set menus, all at set prices per person, however we are also able to accommodate any food requirements you may have. We are also able to personally tailor a set menu with any requirements requested within preferably 2 week's notice in advance for groups 50pax and less or 3-4 weeks for 50+pax.

Set menu \$30pp

Entrees

- salt n pepper calamari with aioli and lemon wedge
- garlic and herb bread with or without cheese x2
- satay chicken on rocket and parmesan bound by balsamic glaze

Mains

- house crumbed chicken schnitzel with your *choice of sauce*, chips and side salad
- grilled or pale ale beer battered snapper with chips, side salad, tartare and lemon wedge
- gourmet beef sausages on garlic mash with green beans and caramelized onion jus
- balsamic glazed vegetable medley stack with field mushroom, sweet potato, roast capsicum, asparagus, courgettes and haloumi on garlic mash and wilted spinach

Desserts

- warm dutch apple pie with fresh whipped cream and vanilla ice cream
- white and dark chocolate mousse with vanilla ice cream

Applies to all three set menus *choice of sauce*

pepper, dienne, mushroom, garlic cream sauce, red wine jus, plain gravy



Set menu \$45pp

Entrees

- choice of either seafood chowder or creamy pumpkin soup served with warm buttered dinner roll
- prawn cocktail with a crispy green salad bound with our in house seafood dressing
- cajun crispy chicken strips with chipotle aioli
- bruschetta*3 topped with fine diced tomato and onion, fresh basil, parmesan and balsamic glaze

Mains

- 300grm scotch fillet on cheesy garlic potato bake, steamed vegetables and your *choice of sauce
- oven bake market fresh fish on steamed rice, steamed vegetables topped with a thai coconut sauce
- chicken roulade stuffed with feta, pesto, sundried tomato on sweet potato mash and garden salad
- *balsamic glazed vegetable medley stack*

Desserts

- chocolate mud cake with fresh whipped cream and vanilla ice cream
- mini pavlova with fresh fruit, fresh whipped cream and vanilla ice cream
- warm dutch apple pie with fresh whipped cream and vanilla ice cream

balsamic glazed vegetable medley stack additional vegetables added



Set menu \$70pp

This option is accompanied with any glass of house wine, house beer or post mix drink per person to enjoy with their meal

Entrée

-trio of dips with gourmet bread

dips selections please pick only 3 from our list and do inform us if you have a particular dip you would like and is not on our list

-hummus –basil pesto –beetroot and goats cheese -pate –blue cheese dip –capsimole dip – guacamole-bruschetta mix

-house made pork spring rolls on a crunchy herb salad and hoison glaze

-seafood taster with singulars of kilpatrick oyster, battered oyster on a bed of warm mustard mornay, Cajun crumbed calamari, salt n pepper calamari, prawn twister and aioli

Mains

-400grm T'bone or 350 porterhouse steak on herbed crispy chats, roasted root vegetables, side salad topped with garlic cream prawns and salt n pepper calamari

-8 hour confit duck Maryland served on a bed of balsamic wilted cabbage and fried bacon with a 5 spiced jus

-braised pork belly on a roasted apple and garlic potato mash, pan fried green beans, broccolini and asparagus, with an apple cider and soy reduction

-cashew mint and lime crusted salmon oven baked served on jasmine rice, pan fried courgettes, cabbage, capsicum, carrot, spring onion. Topped with a caper, dill butter sauce

-*balsamic glazed vegetable medley stack*

Dessert

-mini pavlova with an array of fresh fruit, fresh whipped cream and vanilla bean ice cream

-warm dutch apple pie with fresh whipped cream and vanilla ice cream

-death by chocolate cake with fresh cream and vanilla bean ice cream